



2015

VOILÀ

50% Semillon
Heritage Clone

30% Sauvignon Blanc
Clone 1

20% Sauvignon Musqué
Clone Musqué

Production: 500 Cases • Bottled: August 2016 • 10 Months in Oak

Alc: 14.3%

pH: 3.35

TA: 6.5 g/L

SONOMA VALLEY ESTATE GROWN

Voilà was inspired by the wines of the southern Bordeaux region of Graves. This region produces some of the world's finest Semillon-Sauvignon Blanc blends. We began our quest to create our own Semillon-Sauvignon Blanc blend by first locating two fine Sonoma Valley vineyards to provide the grapes for this wine. The historic Monte Rosso Vineyard is home to the oldest planting of Semillon in all of California. These century-old head trained vines grow on a mountain top site 1800 feet above the valley floor. The fruit from these vines provide a rich wine with classic fig aromas. The Leveroni family has been farming in Sonoma Valley for three generations. The Leveroni Vineyard is home to the Sauvignon Blanc vines that produced the balance of this blend. Utilizing two clones of Sauvignon Blanc gives this wine a crisp texture and layers of flavor—citrus, melon and lemongrass. We employed traditional winemaking techniques to produce this wine. The grapes were hand-harvested in the cool, early morning, then pressed immediately upon arrival at the winery. The wine was fermented in French oak barrels, with approximately 30% new oak. The wine aged for twelve months sur lies with frequent battonage in the style of the old world.

MONTE ROSSO VINEYARD & LEVERONI VINEYARD

Lasseter Family Winery has created a white wine blend we love to drink. After extensive tastings of white wines from many regions in France, we discovered that Semillon and Sauvignon Blanc blends resonated best with our palates. Voilà, enough said. Two esteemed Sonoma Valley vineyards produced the grapes for this blend. Century-old Semillon vines from the fabled Monte Rosso Vineyard yielded small quantities of spectacular fruit. The Leveroni Vineyard produced the Sauvignon Blanc, Clone 1 and Clone Musqué. Made in a classic European style, the wine was fermented in new and seasoned French oak barrels and aged 12 months on the lees with frequent battonage. The resulting wine shows fig and citrus notes, alluring ripe fruit and hints of vanilla and spice. Et Voilà, share in our satisfaction as you savor this wine.

Winemaker: Julia Iantosca

